



BARBERA PIEMONTE DOC

WINE DESCRIPTION

Castelvero is named after the Antica Contea di Castelvero, a count who once lived on the hills near Castel Boglione, and has carried this name since 1970. The Castelvero philosophy is to pursue the highest possible quality in the vineyard. Most of the work is done manually, including the rigorous grape selection that takes place during the harvest. Castelvero has the capacity to vinify even the smallest lots individually, and wines from each site are handled separately.

TASTING NOTES

Ruby red color. The bouquet on the nose shows notes of ripe sweet fruits, like raspberries, plums and cherries. On the palate sour cherry, raspberry coulis and soft tannins create this very approachable wine with an abundance of tangy red fruit and a savoury spiciness. Refreshing acidity on the finish.

FOOD PAIRING

Ideal with simple pasta or pizza and grilled sausages - serve slightly chilled.



VINEYARD & PRODUCTION INFO

Vineyard appellation:	Asti South hills - Piemonte DOC
Vineyard size:	250 h
Soil composition:	Limestone and clay
Training method:	Guyot
Exposure:	South west
Elevation:	250 - 400 m a.s.l.
Vines/Acre:	4,000- 4,500/Ha
Age:	15 years
Harvest time:	September
First vintage:	1994
Production:	200,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Stainless steel tanks
Length of fermentation:	10 days at 28 °C
Maceration technique:	On the skins for 6 days with two pumping overs per day
Aging container:	Stainless steel tanks of 500 Hl and concrete vats
Length of aging:	4 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	0 g/L
Acidity:	6 g/L
Dry extract:	28 g/L

PRODUCER PROFILE

Araldica group Managing Director:
 Claudio Manera
 Winemaker: Claudio Manera
 Total acreage of vine: 2100 (850 Ha)
 Winery Production: 25,000,000 bottles
 Region: Piemonte

